

# SET LUNCH MENU

19<sup>th</sup>– 24<sup>th</sup> August

Red Lentil and Spinach Soup

Leek Vinaigrette, Quail Eggs

Ham Hock Terrine, Gribiche Sauce

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Roasted Corn Fed Chicken Thighs, Cauliflower Puree & Kale

Brown Crab, Chill and Basil Linguine

Butternut Squash, Cavolo Nero & Chilli Pizzetta

6oz Sirloin Steak, Homemade Chips, Green Salad

(3.50 supplement)

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Warm Rice Pudding, Peaches and Orange Marmalade

Ticklemore, Chutney & Crackers

Vanilla Ice Cream, Poached Cherries

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**2 courses 13.95    3 courses 17.50**

**12-6pm Monday-Friday**

The Set Lunch Menu cannot be used in conjunction with any other offer, including our 10% privilege or alumni cards. A discretionary 12.5% service charge will be added to your bill.

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.